

Lyda Kuvalis

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CORE SKILLS

Cuisine Styles

Mediterranean • Plant-based • Italian • Asian Fusion • Pastry

Kitchen Skills

Butchery

Operations

Catering • Inventory Management • HACCP • Event Planning

Soft Skills

Quality Control • Team Leadership

SUMMARY

Experienced Chef with 6+ years focusing on Fine Dining. Known for quality engineering.

WORK EXPERIENCE

Sous Chef — Zulauf - Wiegand (Dec 2018 - Feb 2020)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 219 guests with 95%+ client satisfaction.

Sous Chef — Conn Inc (Jun 2023 - Sep 2025)

- Catered private events for up to 180 guests with 95%+ client satisfaction.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 14% through optimized dish pricing.

Line Cook — Purdy and Sons (Jun 2024 - Oct 2024)

- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.

Line Cook — Jones, Monahan and Schmitt (Jul 2017 - Present)

- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Catered private events for up to 208 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.

PROJECTS

cenaculum una - Advanced user-facing generative AI

nemo - Visionary clear-thinking emulation

EDUCATION

Diploma in Culinary Arts, McKenzie LLC College (2024)